



ISO 22000 & HACCP Food Safety Masterclass

Quality & ISO Management

QGT-QMS-178 | Masterclass | 5 or 10 days | Online, classroom, in-house

Course overview

ISO 22000 & HACCP Food Safety Masterclass is a senior-level masterclass on strategy and performance in ISO 22000 & HACCP Food Safety. It covers the principles, the requirements of ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge, and the practical methods used on site, with case studies from operations in the Gulf, Africa and worldwide. Available online, in the classroom in 60 cities, or in-house.

What participants will be able to do

- Explain the principles, terminology and scope of ISO 22000 & HACCP Food Safety
- Apply the relevant requirements of ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge
- Use practical tools, checklists and calculations with confidence
- Recognise common problems, risks and root causes and choose the right corrective action
- Build a business case and roadmap their leadership team can act on

Who should attend

Designed for quality managers, auditors, engineers and process owners in senior and leadership roles.

Course outline (5 days)

Day 1: Strategic view of ISO 22000 & HACCP Food Safety

Trends, regulation and what leading companies do differently

Day 2: Benchmarking and performance

KPIs, maturity models and gap analysis

Day 3: Lessons from major incidents and projects

Decision points that changed outcomes

Day 4: Leading the change

Building the business case, budget and team capability

Day 5: Masterclass forum

Expert panel, peer exchange and personal roadmap

What the 10-day edition adds

Day 6: Applied project, part 1 – Apply the week-one methods to a case from your organisation

Day 7: Data and digital tools – Software, spreadsheets and digital tools used in practice

Day 8: Lessons from incidents and audits – What investigations and audit findings teach

Day 9: Applied project, part 2 – Complete, test and refine your solution

Day 10: Presentations and final assessment – Present to the group and complete the final assessment

Fees (USD per participant)

Duration	Live online	Classroom	In-house
5 days	\$3,000	\$5,500	On quote
10 days	\$5,500	\$9,900	On quote

Fees include course material and certificate of completion; classroom fees include refreshments and lunch. In-house training is priced per group.

Dates and cities 2027–2030

Dates	City	Format	Duration	Fee
22–26 Feb 2027	Bangkok	Classroom	5 days	\$5,500
17–28 May 2027	Tunis	Classroom	10 days	\$9,900
9–13 Aug 2027	Berlin	Classroom	5 days	\$5,500
30 Aug – 10 Sep 2027	Accra	Classroom	10 days	\$9,900
29 Nov – 3 Dec 2027	Online (live)	Online (live)	5 days	\$3,000
21–25 Feb 2028	Kuala Lumpur	Classroom	5 days	\$5,500
10–21 Apr 2028	Nairobi	Classroom	10 days	\$9,900
8–12 May 2028	Casablanca	Classroom	5 days	\$5,500
5–16 Jun 2028	Paris	Classroom	10 days	\$9,900
21–25 Aug 2028	Online (live)	Online (live)	5 days	\$3,000
18–22 Mar 2029	Kuwait City	Classroom	5 days	\$5,500
1–12 Apr 2029	Riyadh	Classroom	10 days	\$9,900
2–6 Jul 2029	Tbilisi	Classroom	5 days	\$5,500
20–31 Aug 2029	Barcelona	Classroom	10 days	\$9,900
12–16 Nov 2029	Online (live)	Online (live)	5 days	\$3,000
25 Feb – 1 Mar 2030	Paris	Classroom	5 days	\$5,500
21 Apr – 2 May 2030	Algiers	Classroom	10 days	\$9,900
30 Jun – 4 Jul 2030	Salalah	Classroom	5 days	\$5,500
19–30 Aug 2030	Dublin	Classroom	10 days	\$9,900
14–18 Oct 2030	Online (live)	Online (live)	5 days	\$3,000

How to register

Register online or scan the code

<https://qimmatrainig.com/courses/iso-22000-and-haccp-food-safety-masterclass/>

WhatsApp: +971 50 697 0908

Email: training@qimmatrainig.com

